

THE FOUNDRY GRILL

AT SUNDANCE MOUNTAIN RESORT

IGNITE

(VERB. TO BEGIN TO GLOW)

warm bread - evoo, balsamic, black salt, butter 9

greens & grains - baby kale, quinoa, heirloom tomato, feta, dijon vinaigrette 14

caesar - little gem, grana padano, cured egg yolk, garlic crumbs 15

dirty fries - truffle aioli, perfect egg, everything seasoning 16

meatballs - venison, spicy tomato sauce, basil, olive oil 16

charcuterie board - chef's choice meat & cheese, mountain honey, mustard, pickle 28

brussels sprouts - sweet soy glaze, cashews, raisins 16

baked mac n' cheese - tomato, ricotta, parmesan, panko 14

BLAZE

(VERB. TO BURN STRONGLY & BRIGHTLY)

ribeye - 13 ounces, niman ranch 46

flat iron steak - 8 ounces, niman ranch 34

braised short rib - brussels leaves, bacon, mustard vinaigrette 34

salmon - tomato + olive crust, puttanesca sauce, quinoa salad garnish 28

cauliflower steak - carrot curry sauce, hazelnut, quinoa salad garnish 26

half chicken - a la brasa style 34

baked ratatouille - eggplant, zucchini, tomato, ricotta, mozz 28

foundry tomahawk (for two) - 32 ounces, niman ranch, house rub 160

STOKE

(VERB. TO ADD COAL TO FIRE)

red potato mash - buttermilk, fried leek, garlic 9

green beans - lemon yogurt, dukkah, puffed quinoa 10

asparagus - parmesan crusted, gruyere fondue 9

mushroom - shallot miso sauce, sesame, miso butter 11

squash - goat cheese, sweet pecans, spiced maple glaze 12

EMBER

(NOUN. COAL OR WOOD IN FADING FIRE)

carrot cake - carrot coulis, cream cheese, golden raisin gelee 10

banana bread pudding - caramelized banana, brown sugar 10

campfire cookie - chocolate cookie, graham cracker ice cream 10

DRINKS

mountain cooler - ginger beer, agave, mint, lime 8

stewart falls - blue curaçao, pineapple juice, coconut water, soda water 8

lemonade - strawberry & mint 8

Chef Alex Izatt

*A 20% service charge will be added to parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase risk of food borne illness